



PIERRE ET PAPA



WINE	RED
VARIETIES	50% Grenache, 50% Carignan
VINTAGE	2014
APPELLATION	IGP Pays d'Hérault, France
ANALYSIS	Alcohol 12 % R.S < 1 g/L
VINIFICATION	The grapes are harvested at optimal ripeness, destemmed and divided into two lots. One undergoes the modern process of hot skin contact maceration. After that, the juice goes through cool temperature fermentation in stainless steel tanks. This procedure is carried out in order to extract and enhance the varietal's aromatic qualities. The other lot is fermented traditionally on their skins for about ten days adding structure to the wine. At the end of the winemaking process both the modern and the traditional section are blended to a youthful and easy drinking wine. No oak treatment.
TASTING NOTE	The robe is intense red. Beautiful flavours of red berries like raspberry and cassis, amplified with slightly minty notes. Smooth, round and full bodied on the fruity palate and some spicy notes in the finish.
PRODUCER'S PROFILE	Inspired by the fanciful tales of Pierre Renard and his father, Pierre et Papa is a compact range of high quality, well-balanced whites, reds and rosés made from grapes sourced throughout Southern France. With packaging influenced by old French advertising ephemera, Pierre et Papa's nostalgic feel is very much in tune with the desire to seek out honest value.
FOOD PAIRING	Serves excellently with classic French bistro dishes and hearty Spanish stews.

